STARTERS

SIARIERS	
Onion Bhaji (V) Sliced onion, gram flour and spices, deep fried Three Bhajis	£3.55
Chicken Tikka (M) Chicken pieces spiced and grilled in the tandoor.	£4.95
Tandoori Chicken (M) Chicken on the bone slightly spiced and grilled in the tandoor.	£4.95
Vegetable Samosa (V) Pastry stuffed with vegetables with onion and spices.	£3.75
Meat Samosa (G) Pastry stuffed with minced lamb with onion and spices.	£3.95
Sheek Kebab (E) Spiced minced lamb on skewers and cooked in the tandoor.	£4.25
Paneer Tikka(V) Cubes of paneer slightly spiced then grilled in the tandoor.	£4.55
AlooTikki (G) (V) (S) Mashed potato stuffed with green peas, coriander, green chillies, and sultanas then fried.	£3.95 herbs
King Prawn Puri (G) King prawn cooked in sweet, sour and hot sauce and served with Indian bread.	£6.55 in fried
Tandoori King Prawn Slightly spiced king prawn grilled in the tandoor.	£6.55
Naga Chicken Wings (HH)	£4.95
Starter Meat Platter for 1	£6.50
Chicken tikka, sheek kebab, meat samosa and murghmalai tikka with fresh salad and chutney	served
Starter Meat Platter for 2	£10.95
Chicken tikka, sheek kebab, meat samosa and murghmalai tikka with fresh salad and mint sauce.	served
Starter Vegan Platter for 1 Alootikki, onion bhaji, Tofu tikka and vegetable samosa served w salad & chutney	£5.95 ith fresh
Starter Veg Platter for 2 Alootikki, onion bhaji, Tofu tikka and vegetable samosa served w salad & mint sauce	£9.95 ith fresh
TANDOORI DISHES	
Chicken Tikka (M)	£7.95
Tandoori dishes are marinated in yoghurt with garlic, green chillic spices, then grilled in a clay oven known as the tandoor served v salad and mint sauce.	es and vith
Tandoori King Prawn	£13.95
Tandoori dishes are marinated in yoghurt with garlic, green chillic spices, then grilled in a clay oven known as the tandoor served v salad and mint sauce.	
Paneer Tikka (D) Cubes of paneer slightly spiced then grilled in the tandoor.	£7.95
Tandoori Chicken (M)	£7.95
Tandoori dishes are marinated in yoghurt with garlic, green chillie spices, then grilled in a clay oven known as the tandoor served v salad and mint sauce.	
Paneer Shashlik (D)	£7.95
Tandoori dishes are marinated in yoghurt with garlic, green chillic spices, then grilled in a clay oven known as the tandoor served v salad and mint sauce.	
Chicken Shashlik (M) (D)	£8.95
Tandoori dishes are marinated in yoghurt with garlic, green chillic spices, then grilled in a clay oven known as the tandoor served v salad and mint sauce.	
Salmon Tikka (D) Cubes of salmon slightly spiced then grilled in the tandoor.	£13.95

Mixed Grill (M)(C)

Chicken tikka, MurugMalai Tikka, Sheek kebab, Tandoori Chicken and Tandoori King Prawn.

HOUSE SPECIAL DISH	- C
	_3
MASALA	00.50
Chicken Tikka Masala (S)(M)(M)(N) Chicken tikka cooked in cooked in Ashoka's special mild masala s	£8.50 sauce.
Lamb Tikka Masala (S)(M)(M)(N) Lamb tikka cooked in cooked in Ashoka's special mild masala sat	£9.95 uce.
Tandoori King Prawn Masala (S)(M)/(M)(N)(C) Lightly spiced char-grilled king prawns cooked in Ashoka's specia masala sauce.	£13.95 al mild
Vegan Tikka Masala (V) (M)(N) Deep Fried Tofu cooked in a masala sauce with almond powder a coconut milk.	£8.50 and
PASANDA (M)	
Chicken or lamb tikka cooked in a mild creamy sauce with cocond almond and exotic flavours.	ut,
Chicken Pasanda	£8.95
Lamb Pasanda	£9.55
NAGA (HH)	
Chicken or lamb cooked hot and spicy with traditional 'Naga Bhut Chilli pickle.	Jolokia'
Chicken Naga	£8.95
Lamb Naga	£9.55
Vegan Naga	£7.55
KARAHI (H)	
Chicken or Lamb or Tofu cooked with garlic, ginger, onions and to with a tempering of crushed coriander seeds and spices.	omatoes
Chicken Karahi	£8.95
Lamb Karahi	£9.55
Vegan Karahi	£7.50
JALFREZI (H) A fairly hot dish cooked in a spicy sauce with tomatoes, capsicum	n, onion
and green chilli.	
Chicken Jalfrezi	£8.95
Lamb Jalfrezi	£9.55
Vegan Jalfrezi	£7.55

Chicken Jalfrezi	£8.95
Lamb Jalfrezi	£9.55
Vegan Jalfrezi	£7.55

SAMBA

Chicken breast or cubes of lamb or Tofu cooked medium spiced with chickpeas, spinach & lentils

Chicken Samba	£8.55
Lamb Samba	£9.55
Vegan Samba	£7.55

BALTI

Chicken or Lamb or Tofu cooked with onions, tomatoes and flavoured

with orderiod game derived diightly tungy.	
Balti Chicken	£8.55
Balti Lamb	£9.55
Vegan Balti	£7.55

KHAZANA

£13.95

Chicken or lamb cooked spicy with garlic, peppers and cream Khazana Chicken £8.95 £9.55 Khazana Lamb

SIGNATURE DISHES	
ZAMDANI (HH)	
Chicken or lamb cooked with onions, green pepper, tomatoes and cl special spicy hot sauce	hefs
Zamdani Chicken	£8.95
Zamdani Lamb	£8.55
GARLIC CHILLI (H)	iloo
Sliced supreme chicken or lamb sautéed with garlic, butter, lemon ju and touch of Cajun spice, served in a chilli garlic sauce	ice
Garlic Chilli Chicken	£9.50
Garlic Chilli Lamb	£9.95
REZALA (H) (M)	
Chicken or lamb cooked in a unique blend of crushed chillies, spices	S,
herbs and yoghurt. Highly recommended	00.05
Chicken Rezala Lamb Rezala	£8.95 £8.55
Lailib Rezala	20.00
CHETTINAD	
Cooked in a highly spiced yoghurt sauce with chilli and fresh herbs served in a special Keralan style blend	
Chettinad Chicken	£8.95
Chettinad Lamb	£9.55
SHUKRAN (H) (D) Chicken or lamb cooked hot and spicy sauce with fresh cream. Allergy: Mild to Medium, Dairy	
Shukran Chicken	£8.95
Shukran Lamb	£9.55
CATALANA (H), (D)	
Chicken or lamb, spicy with flavours of roasted star anise, jovantry,	
fenugreek and red chilli	00.05
Catalana Chicken Catalana Lamb	£8.95 £9.55
Catalalla Lallip	£3.33
NEPALI (Medium Hot)	
Chicken or lamb tikka cooked Nepali style with onion, peppers, bulle chilli & tangy flavours.	t
Nepali Chicken	£9.50
Nepali Lamb	£9.95
Nawabi (Medium Hot) (M) Chicken tikka cooked in a unique blend of crushed chillies, spices, h and yoghurt, topped with a creamy sauce of butter and coconut milk	erbs
Chicken Nawabi	£11.55
Lamb Nawabi	£11.95
HIGHLY RECOMMENDED	
Chicken Monsoon (M)(D)	£10.95
Marinated chicken cooked with garlic, ginger, green chilli, mango an	d

HIGHLY RECOMMENDED	
Chicken Monsoon (M)(D)	£10.95
Marinated chicken cooked with garlic, ginger, green chilli, mango and spinach. Mild to medium in strength.	
MurghZafrani (M)(D)	£9.95
Chicken marinated in cheese, chilli, garlic and coriander cooked into coconut milk with turmeric, mustard seeds and fresh green chillies.	
Butter Chicken (M)(D)	£9.95
Mildly spiced chicken or lamb cooked in an exotic creamy butter sauce) .
Shoo Coo Tee (H)	£8.95
The most exotic and complex of all curries from Goa, tender chicken cooked to perfection, medium to spicy	

Chicken Lababdar (H) (M)	£10.95
Chicken tikka pieces cooked in light spices with onion and tomato	ı.
Coconut & Chilli King prawn (H)(D) Tandoori King prawns cooked in a sauce of coconut milk, yoghurt, seeds, curry leaves and cream.	£14.95 , mixed
Chicken Bakara (M) (D)	£10.95
Chicken breast marinated for 24 hours in spiced yoghurt masala t cooked in a fairly hot thick sauce.	
Panir Mirch Masala (V) (H) Deep fried paneer cooked in hot spices with fenugreek, onion, Na chilli pickle and green chillies.	£8.50
Ashoka Chicken or Lamb:	
Fresh breast of chicken or lamb prepared with spinach and mince chicken with chefs own spice, cooked in oven	
Ashoka chicken	£11.95
Ashoka Lamb	£11.95
OLD FAVOURITES	
MADRAS (Fairy Hot) (S)	
Fairly hot cooked with onion and tomato based sauce.	
Chicken Madras	£8.25
Lamb Madras	£8.95
King Prawn Madras	£12.95
Vegetable Madras	£7.25
Chicken Tikka Madras	£8.95
Vegan Madras (V)	£8.50
VINDALOO (HH)	
Very hot cooked with onion and tomato based sauce.	CO 0E
Chicken Vindaloo	£8.25
Lamb Vindaloo	£8.95
King Prawn Vindaloo Vegetable Vindaloo	£12.95 £7.25
Chicken Tikka Vindaloo	£8.95
Vegan Vindaloo (V)	£8.50
vogan vindaloo (v)	20.00
BHUNA	
A sauce of onions, herbs, tomatoes and selected spices	C0 2E
Chicken Bhuna Lamb Bhuna	£8.25 £8.95
King Prawn Bhuna	£12.95
Vegetable Bhuna	£12.95 £7.25
Chicken Tikka Bhuna	£8.95
Vegan Bhuna (V)	£8.50
	20.50
KORMA (S) (M) (N) (D) Cooked in a mild creamy sauce with ground cashew nuts speciall created by our own award winning chef.	у
Chicken Korma	£8.25
Lamb Korma	£8.95
King Prawn Korma	£12.95
Vegetable Korma	£7 25

£7.25 £8.95

£8.25

£8.95

£7.25

£8.95

£12.95

Vegetable Korma

Chicken Dupiaza

King Prawn Dupiaza

Chicken Tikka Dupiaza

Vegetable Dupiaza

Lamb Dupiaza

DUPIAZA

Chicken Tikka Korma

Prepared with potato and fried onion.

ROGAN		Vegetable Samba (V)	£8.50
Prepared with tomato, garlic and fresh coriander.		Mixed vegetables cooked with chickpeas, spinach and lentils in a	
Chicken Rogan	£8.25	medium spicy sauce. MistiKumra in Spice (V)	£8.50
Lamb Rogan	£8.95	Butternut squash and chickpeas cooked with green chilli, mango	20.30
King Prawn Rogan	£12.95	chutney and coconut milk. Mild to Medium.	
Vegetable Rogan	£7.25	Broccoli Malai (V)	£8.50
Chicken Tikka Rogan	£8.95	Broccoli florets cooked in a mild sauce of coconut milk, mustard see	ds
Vegan Rogan (V)	£8.50	and curry leaves.	£8.50
DHANSAK (S)		South Indian Garlic Vegetable (V) Vegetables in a spicy blend of peppers, chilli and garlic	20.30
A combination of herbs and spices prepared with lentils			
Chicken Dhansak	£8.25	BIRYANI	
Lamb Dhansak	£8.95		040.05
King Prawn Dhansak	£12.95	Chicken Biryani	£10.95
Vegetable Dhansak	£7.25	Traditionally festive dishes prepared with basmati rice cooked in ghe clarified butter with delicate herbs and spices. Served with vegetable	
Chicken Tikka Dhansak	£8.95	curry.	
Vegan Dhansak (V)	£8.50	Chicken Tikka Biryani	£11.95
		Traditionally festive dishes prepared with basmati rice cooked in ghe clarified butter with delicate herbs and spices. Served with vegetable	
PATHIA (S)		curry.	•
A sweet and sour taste		Lamb Biryani	£11.95
Chicken Pathia	£8.25	Traditionally festive dishes prepared with basmati rice cooked in ghe	
Lamb Pathia	£8.95	clarified butter with delicate herbs and spices. Served with vegetable curry.	9
King Prawn Pathia	£12.95	Prawn Biryani	£9.95
Vegetable Pathia	£7.25	Traditionally festive dishes prepared with basmati rice cooked in ghe	
Chicken Tikka Pathia	£8.95	clarified butter with delicate herbs and spices. Served with vegetable	
Vegan Pathia (V)	£8.50	curry.	040.05
		King Prawn Biryani	£13.95
PALAK		Traditionally festive dishes prepared with basmati rice cooked in ghe clarified butter with delicate herbs and spices. Served with vegetable	
Cooked with spinach and garlic.		curry.	
Chicken Tikka Palak	£9.25	Vegetable Biryani (V)	£9.95
Lamb Palak	£9.95	Traditionally festive dishes prepared with basmati rice cooked in vegetable ghee with delicate herbs and spices. Served with vegetab	ام
King Prawn Palak	13.95	curry.	
Vegetable Palak	£7.75	Vegan Biryani (V)	£10.50
		Specially cooked biryani with steamed basmati rice , vegetables, tofu	и
PASANDA (M)(M)(N)		and Extra virgin coconut oil	
Garnished with almonds, pistachio nuts and sultanas.		CIDE DICHEC	
Chicken Tikka Pasanda	£9.25	SIDE DISHES	
Lamb Pasanda	£9.95	Sag Aloo (V)	£3.95
King Prawn Pasanda	£13.95	Spinach and potatoes in a medium spicy sauce.	
Vegetable Pasanda	£7.75	Misti Kumra Bhaji (V)	£3.95
		Spiced Butternut squash	
CURRY		Sag Bhaji (V)	£3.95
A sauce of mixed herbs and spices.		Freshly picked spinach cooked with onion and garlic	
Chicken Curry	£8.25	Sag Daal (V)	£3.95
Lamb Curry	£8.95	Spinach and lentils	
King Prawn Curry	£12.95	Cauliflower Bhaji (V)	£3.95
Vegetable Curry	£7.25	Spiced cauliflower.	
Chicken Tikka Curry	£8.95	Sag Paneer (V)	£3.95
Vegan Curry (V)	£8.50	Cottage cheese with spinach cooked with coconut, onion and cream	
		Bombay Aloo (V) Bombay potatoes in a medium spicy sauce.	£3.95
VEGAN DISHES		Aloo Gobi (V)	£3.95
Coconut & Chilli Tofu (V)	£8.50	Fresh cauliflower cooked with potato and spices	23.33
Tofu cooked in a sauce of coconut milk, chopped onions, mixed s		Bhindi Bhaji (V)	£3.95
and fresh curry leaves.		Fresh okra stir fried in tomato, cumin, mustard seeds & ginger-garlic	
Saag Tofu (V)	£8.50	Brinjal Bhaji (V)	£3.95
Deep Fried Tofu cooked with Spinach & Green peas in a mild to a sauce.	medium	Spiced aubergine.	20.00
Jal Beguni (V)	£8.50	Mushroom Bhaji (V)	£3.95
Large pieces of roasted aubergine cooked with mustard, chilli, cu		Button mushroom with medium spice	20.00
leaves and mixed spice.	•	•	

Tarka Dall (V)	£3.95
Red split lentils fried with garlic and onions. Vegetable Curry (V)	£3.95
Mixed vegetables in a curry sauce.	20.33
Matter Paneer (V)	£3.95
Paneer cheese and peas.	

RICE

Boiled Rice	£2.75
Pilau Rice (M)	£3.25
Coconut Rice	£3.55
Garlic Rice (M)	£3.55
Mushroom Rice (M)	£3.55
Special Rice (E)(M)	£3.75
With peas, egg and assorted nuts	

BREADS

Plain Nan (G)(M)(E)	£2.65
Peshwari Nan (G)(M)(S)(E)	£2.95
Cheese Nan (G)(E)(S)	£2.95
Garlic Nan (G)(M)(E)	£2.95
Keema Nan (G)(M)(E)	£3.25
Garlic & Chilli Naan (G)(M)(E)	£3.25
Cheese & Chilli Nan	£3.25
Chapati (G) (V)	£2.10
Paratha (G)(M)	£2.75
Tandoori Roti (V)	£2.25

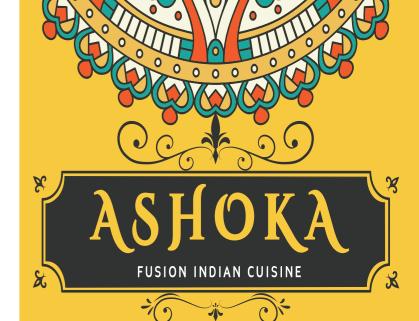
TAKEAWAY DRINKS

Coke 1.50 Litre	£3.55
Diet Coke 1.5 litre	£3.55
J2O Apple & Mango 330 ml	£2.75
J2O Apple & Raspberry 330 ml	£2.75
J20 Orange & Passion Fruit 330 ml	£2.75
Appletiser 330 ml	£2.75
Bottle Lemonade	£3.95



ALLERGEN:

Vegitarian (V) Mild (M) Nuts (N) Gluten (G)
Mustard (M) Milk Cream (M) Egg (E) Soya (S)
Sulphite (S) Crustacean (C) Sesame (S) Vegan (V)
Hot (H) Very Hot (HH) Dairy (D)





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